



DEVIL'S FOOD CAKE



A Devil's Food Cake is an American classic. With its almost black color, it is probably the most 'chocolatey' of the chocolate cakes. To go with that rich chocolate flavor is a cake with wonderfully soft crumb that is dense and moist.

POINTS TO REMEMBER

- There are two types-light and airy or dense and fudgy. The difference between the two comes from the difference in ratio of ingredients used. For light and airy- use more flour and less fat; for dense and fudgy- use more fat, less flour and additional melted dark chocolate.
- It is important to use Dark Dutch processed cocoa powder (alkalized). Natural cocoa powder is lighter in color and is more acidic.
- For making sour cream we will be taking equal amounts of milk and cream and add ½ tsp – 1 tsp of vinegar or lemon juice to it. Keep overnight for using the next day. Sour cream can be stored for up to a week when refrigerated.
- While greasing the tin for devil's food cake make sure that you only use oil. We will avoid using flour along with oil as if done so, we will get a layer of flour on the outside when demoulded. Instead use cocoa powder over oil.
- Cocoa nibs or cacao nibs are small crushed pieces of cocoa beans having a bitter and chocolaty flavor.



DEVIL'S FOOD CAKE (EGGLESS)

<u>INGREDIENTS</u>	<u>QUANTITY</u>
Flour	32 g
Sugar	½ tbsp
Brown sugar	1 tbsp
Oil	½ tbsp
Baking soda	A pinch
Salt	A pinch
Cocoa Powder (Dutch processed)	½ tbsp
Water	1 tbsp + ½ tbsp
Vanilla essence	1/8 tsp
Vinegar	1/8 tsp

<u>OVEN TEMPERATURES</u>	
OTG	180°C (lower rod only)
Deck oven	Uppertemperature – 140°C Lower temperature – 180°C
UNOX	130°C, Fan speed – 1, Humidity – 0

METHOD

1. Preheat the oven at 180°C (**OTG Mode: upper rod + lower rod + fan**). Grease tin with oil and keep aside.
2. In a bowl mix together oil, water, vinegar and vanilla essence.
3. In another bowl, sift together flour, baking soda, brown sugar, castor sugar cocoa powder and salt.
4. Add dry ingredients to the wet ones and mix to form a batter.
5. Now pour the batter in lined tin and bake at 180°C (**OTG Mode: lower rod**) for around 18 – 20 minutes or until a toothpick inserted at the center comes out clean.

<u>NOTE</u>		
<u>Shelf life of</u>	<u>Refrigerator</u>	<u>Freezer</u>
Chocolate eggless sponge	1 week (in an air tight box)	1 month (in an air tight box)
Frosted cake	2 – 3 days (in air tight box)	-



CHOCOLATE MOUSSE (per counter)

<u>INGREDIENTS</u>	<u>QUANTITY</u>
Whipping cream	50 g

METHOD

In a bowl, whip the whipping cream till stiff peaks.

ASSEMBLY

1. Demould the cake and trim off the dome (if formed).
2. Pipe whipped cream on top. Add coco nibs and mint leaf.



